



6 Course Chefs Tasting Menu

Amuse Bouche

Duck Consommé

Fine shallots & steamed duck & orange dumpling

Prelude

Petit Waldorf in Smoked Ocean Trout

Green apple confetti, salmon pearls & dill dressing

Chandon Pinot Gris (Yarra Valley)

Starter

Tiger Prawn & Blue Swimmer Pot Stickers

Watermelon, lime & vanilla glaze

St Hallett Riesling (Eden Valley)

Entree

Honey & Truffle Glazed Duck

Apricot & orange slice, toasted hazelnut crumble & cherry jus

Freycinet Chardonnay or St Hallett GST

Main

Slow Roasted Beef Fillet

Mushroom, sage & green olive pate, hasselback potato's,
with pinot noir & cocoa reduction

Henschke Keyneton Estate (Barossa Valley)

Dessert

Lime, Coconut & Ginger Crème Brulee

Candied coconut, passionfruit sorbet & macadamia biscotti

Plantaganet 'Off the Rack' Chenin Blanc (Great Southern)

**Menu offered on a nightly basis, no need to pre-order
\$110 per person food only, 5 matching wines \$50 per person
Orders will need to be placed prior to 9pm.**